

~~house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with grilled chicories, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 6 swordfish escabeche with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilies 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and pancetta vinaigrette 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised scpie with fresh shell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 6 marinated and roasted chicken thigh pannanella salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frises 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 8 housemade chorizo and mussel stew with potatoes, piquillos and parsley 8 spicy meatballs with chick peas, chard and orzo 7 crispy hang on steak with celery salsa verde, radishes, fresh herbs and extra virgin 8 braised beef short rib with red beans, onion, bacon and fresh herb salad 10 bourrida, poached fish stew with fennel, garlic, saffron, aioli and orzo 14 pissaladiere with caramelized onion, anchovies, niceise olives and thyme 10~~

avec le brunch

~~cheese, truffle oil 10 shaved serrano ham with local melon 10 milk cheese, extra virgin and mint 14 roasted six points farm pork shoulder with garlic, green chilies and fresh herbs 10 bussolini with crispy guanciale, peccorino, eggs and cracked black pepper 10 house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with grilled chicories, peccorino, lemon juice and extra virgin 6 heirloom apples, celery, marcona almonds, shaved manchego and apple cider vinegar 6 swordfish escabeche with sun gold tomatoes, caramelized fennel, crispy potatoes and fresh chilies 11 crushed tomato and olive oil braised octopus, summer spinach, onion salad and pancetta vinaigrette 8 pan fried sardines with crispy serrano ham and lucques olives tapenade 8 braised scpie with fresh shell beans, broccoli rabe, chilies and fresh herbs 6 whipped brandade 6 crispy spanish mackerel, red onion and lemon ragout with toasted bread crumb salsa 6 marinated and roasted chicken thigh pannanella salad with preserved lemon, parsley and natural juices 7 braised olives and breast of duck with orange and frises 10 roasted rabbit in romesco sauce with with fall squashes, escarole and sage 8 housemade chorizo and mussel stew with potatoes, piquillos and parsley 8 spicy meatballs with chick peas, chard and orzo 7 crispy hang on steak with celery salsa verde, radishes, fresh herbs~~

~~house marinated mediterranean olives 4 marinated sun gold tomatoes, burrata, extra virgin and fine herbs 6 fresh shell bean crostini with wild arugula, reggiano, lemon and extra virgin 6 sliced baby artichokes with~~

~~brunch cocktails~~

mimosa.....13
orange, grapefruit, mango, passion fruit, peach, or strawberry + sparkling wine
***make it bottomless for 28pp with food purchase**

bloody mary.....15
cucumber & dill infused village vodka, zesty house mix, skewer of delights, smoke bomb salt, estrella side car
***add our signature wrapped chorizo stuffed date for 4**

totally kale-in it..... 16
st. george chili vodka,cold pressed kale ginger, wildflower honey, lemon

lust for life16
jin jiji darjeeling gin, grapefruit, vanilla cordial,lime

matcha-chacha16
plantation pineapple rum, apalapoulouge paw paw liqueur, matcha, mint syrup, oat milk,lime

ibisco d’amorita16
hibiscus infused tequila, mallorca melón, urfa pepper, lime
***make it a pitcher 64**

side to side.....16
banhez mezcal, aperol, grapefruit topo chico, habanero shrub, lime
***make it a pitcher 60**

i want to be sedated16
lairds old forester bourbon, pimento dram, date syrup, walnut bitters and clove
***contains nuts**

espress yourself.....16
metric house roast espresso, village vodka, zucca, demerara, dippin’ shortbread

penny’s from heaven..... 16
avec private barrel rittenhouse rye, monkey shoulder blended scotch, combier kummel, carrot juice, ginger honey, lemon

par for the cores.....16
laird’s apple brandy, cocchi americano, honeycrisp shrub, pomegranate,wildlower honey, lemon

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bottomless mimosas 28pp
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**with food purchase*
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~~for the table~~

wood oven baked publican quality **bread board** with house made preserves and salted butter **16**

wood oven baked **bialy** with cured salmon, smoked whitefish, labneh cheese and pickles **28**

chickpea **hummus** with a soft egg, smoked almond harissa, pickled red onions, hearth baked pita **24**

endive and shaved apple salad with roasted garlic and parmesan yogurt, orange stuffed gordal olives and crushed pistachio **20**

chorizo-stuffed **medjool dates** with bacon, piquillo pepper-tomato sauce **20/36**
add egg 2

pizza carbonara with cured guanciale, pecorino cheese, egg yolk **24**

deluxe focaccia, with taleggio cheese, fresh herbs, truffle oil **22**
add smoked salmon 12

wood oven baked **french toast**, with whipped ricotta seasonal jam, almonds, maple syrup **20**

~~sides~~

papas bravas with garlic aioli **8**
publican quality meats **breakfast sausage 8**
sumac glazed **pork belly 12**

~~mains~~

toasted multigrain **bread with avocado**, egg, dill, urfa chili crisp, sunflower **14**

pepper and **egg on ciabatta** with marinated piquillo peppers, spring onion, taleggio **14**

lamb kefta burger with salted pickle aioli, egg, mint, and cucumber on a brioche bun **18**

spiced **shakshuka** with soft cooked eggs, tunisian couscous, pickled chili **22**

pqm maple **sausage cocotte** with fried potatoes, pork belly, sofrito, crispy egg, taleggio cheese fonduta **26**

roasted **tomato and spinach cocotte** with zucchini, potato, whipped feta, a fried egg **20**

***consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness.**
please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed.

pastries by natalie saben

sticky toffee pudding **danish 6**

meyer lemon glazed **donut 6**

~~zero proof~~

fresh squeezed juice 7
(orange or grapefruit)
hibiscus fizz 8
lavender **lemonade 8**
rosemary **limonata 8**
lust for life lite **8**

~~coffee & tea~~

big shoulders colombian **coffee 5**
big shoulders 1848 **espresso 3/5**
big shoulders **cold brew 7**
cappuccino 6 • latte 6 • americano 5
vanilla, lavender, or vanilla lavender **latte 6.50**
vanilla lavender **matcha 8**
healing latte 9

tea by rare tea cellar
mint heritage **7**
georgia peach nectar rooibos **9**
freak of nature oolong **12**
grapefruit grove elixir **8**
sicilian blood orange green tea **7**
caramel pu’erh **7**
bourbon vanilla chai **7**

~~wine~~

orange meinklang “mulatschak,” **15•60**
austria
melon de bourgogne jo landron **muscadet.....15•60**
sauvignon blanc chemin du courmier..... **21•72**
sancerre, france
gamay noir romarand..... **16•64**
beaujolais, france
cabernet franc guion **16•60**
borgueil, france
champagne charpentier “tradition” **france24•96**

To help One Off Hospitality provide staff members with wellness benefits and health insurance, a 3% Hospitality Supplement has been added to your bill. We believe everyone deserves affordable health care.